

## Menu Végétarien

### Pour Commencer...

**Rustiguette** \$3.90

Warm freshly baked baguette & French whipped butter

**Baguettine Café de Paris** \$9.50

Baguettine, Café de Paris butter

**Olives marinées (VG, GF)** \$9.50

Warm mixed olives

### Entrée

#### Salade de Tomates

Tomatoes, cucumber, olive crumb, red onions, Parisian fetta & shallot vinaigrette

#### Petit Chèvre chaud

Warm goat's cheese, local honey, greens, cherry tomato concassé, walnuts, chervil, shallot vinaigrette, roast garlic tuile

**(Goat's cheese may be substituted with Camembert)**

#### Soufflé au fromage (GF)

Twice baked Gruyère & creamed sweet leeks soufflé & leek ash

#### Soupe à l'oignon

Caramelised onions, vegetable stock, confit garlic & béchamel croutons & Gruyère

### Plat (Mains)

#### Gnocchi aux champignons

Sage gnocchi, fresh mushrooms, caramelised butter, watercress & Parmesan

#### Linguini aux légumes (VG)

Linguini, seasonal vegetable assortment in roasted tomato & fennel sauce

#### Aubergine farcie (VG)

Roasted aubergine caviar, ratatouille farce, balsamic glaze, basil oil

### Plat d'accompagnement (Side dish)

**Pommes frites truffées** \$11.50

Triple cooked hand cut chips with truffle oil

**Haricots au beurre** \$11.50

Green beans, garlic butter, almond flakes

**Carottes glacées** \$11.50

Orange glazed carrots, chilli flakes

**Purée Parisienne** \$11.50

Parisian style potato purée

**Salade de Tomates** \$11.50

Tomatoes, cucumber, olive crumb, red onions & shallot vinaigrette

### Dessert

#### Fondant au chocolat (GF)

Dark chocolate fondant, milk wafer, chocolate soil, Earl grey ice-cream

#### Crêpe Suzette

French crêpes, torched orange segments, Grand Marnier syrup, salted caramel ice-cream

#### Crème brûlée (GF)

Vanilla bean creme brûlée, ginger gel, prune & Armagnac ice-cream

#### Tarte tatin

Poached Nashi pears, caramel glaze, puff pastry, dried Parisian fetta & cardamon ice-cream

#### Affogato \$20.00

Homemade vanilla bean ice-cream, hazelnut liqueur and espresso coffee

#### Fromages de France \$28

Selection of 3 French cheeses saffron pear compote, poppy seed Lavosh, sweet & salty walnuts, seasonal fruit

**Choice of 2 courses \$68 pp (Sunday & Public Holiday - \$74.80)**

**Choice of 3 courses \$78 pp (Sunday & Public Holiday - \$85.80)**

**Surcharge Visa Mastercard 1%**

**Minimum charge of 2 Courses is mandatory per adult**